

Shrimp Taco

Submitted by Case Bell

Ingredients

Grilled Citrus Herb JumboShrimp:
Deveined Whole Jumbo Shrimp - 3 oz
Fresh Basil - 1 oz
Fresh Cilantro - 1 oz
Lime Juice - 1/2 tbsp
Powdered Corriander - 1/2 tsp
Powdered Paprika - 1/2 tsp
Garlic Powder - 1/2 tsp

Whole Taco in this order:
Mama Lupe [Low Carb](#) 7inch Tortilla
Basalmlc Herb Slaw - 1/2 Cup
Cucumber - 3 slices
Sriracha - 1 tbsp
Grilled Citrus Herb Jumbo Shrimp - 3 oz

Basalmlc Herb Slaw:
Coleslaw mix (cabbage/carrots) - 1/2 cup
Fresh Basil - 1 oz
Fresh Parsle - 1 oz
Basalmlc Vinegar - 1 tbsp
Extra [Virgin Olive Oil](#) - 1 tbsp
Salt - 1/2 tsp
Pepper - 1/2 tsp

Directions:

Slaw

1. Combine Olive Oil and Basalmlc Vinegar to create vinaigrette.
2. Add salt and pepper to [taste](#) to vinaigrette.
3. Shred Parsley and Basil and add to coleslaw mix.
4. Add vinaigrette to the coleslaw-herb mix.
5. Let sit for 2-4 hours.

Citrus Herb Grilled Jumbo Shrimp:

1. Shred basil and Cilantro.
2. Add Lime Juice, Herbs, and Spices in a bowl and mix.
3. Thaw and pat dry the shrimp.
4. Mix the marinade into the shrimp and hand mix them.
5. Let shrimp sit in marinade for 4-6 hours.
6. Put shrimp on skewers and grill till pink. Do NOT leave on after shrimp turn pink. Shrimp will continue to cook and become tough.

Taco:

1. Warm the tortilla in the microwave and pull out.
2. Place 1/2 cup of slaw into tortilla.
3. Line the top of the slaw with cucumber slices.
4. Add 1 tbsp of Sriracha on top of the cucumber.
5. Place 3 oz (3 shrimp) (cold or warm) on top of the Sriracha.
6. Enjoy

Serving Size: 1 Taco

Amount Per Serving		
Calories		322.6
Total Fat		18.3 g
Cholesterol		165.8 mg
Sodium		766.1 mg
Total Carbohydrate		19.3 g
	Dietary Fiber	6.2 g
Protein		24.4 g